

2019 Vintage

19

Vicar's Choice Chardonnay

An easy drinking fruit driven Chardonnay with layers of peach, dried apricot, toasted hazelnut and spice.

Colour:

Pale gold.

Aroma:

Aromas of dried apricot, toasted hazelnut with a subtle pastry note.

Palate:

Juicy, fresh stone fruit flavours of ripe peach and nectarine. A hint of spice and toasty oak enhances the lingering finish,

Ageing Potential:

Drinking well now and will continue to develop complexity over the next few years.

Winemaking & Viticulture:

Fruit was selected from several vineyards across the Marlborough region with a variety of different clones. This careful selection of fruit contributes to the complexity of the

wine. The grapes were harvested at optimum ripeness and fermented in seasoned oak or stainless steel tanks. Each parcel went through malolactic fermentation to soften and round out the palate. After several months lees aging post fermentation, each parcel was assessed and selected for this final wine.

Wine Analysis:

Alcohol 13.0% v/v
Residual sugar 1.3g/litre
Acidity 5.0g/litre
pH 3.44

Food Match:

Perfectly matched with succulent poached chicken and seasonal vegetables.

Vegetarian friendly:

No

Allergens:

Sulphites, Milk



Senior Winemaker

Hamish Clark

Senior Winemaker

Stewart MacLennan

Contact

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VICAR'S CHOICE
MARLBOROUGH